
TONIGHTS FEATURE ENTREE'S

Tender Pork Belly slow cooked rice, garlic chili crunch, onsen tamago | 22

King Salmon Ochazuke, watermelon radish, ikura, furikake rice, smokey dashi broth | 21

Crispy Chicken Katsu smokey eggplant miso, shaved cabbage, sesame and pickles | 20

Braised Wagyu Shortrib togarashi spiced japanese pumpkin, caulilini, wagyu jus | 36

Tobanyaki Fried Rice, 5yr aged kimchi, onsen tamago, sesame. choice of Wagyu Shortrib 26 - Heritage Pork Belly 22

FROM THE KITCHEN

Steamed Edamame cherry wood smoked sea salt | 10

Home Made Miso Soup silken tofu, scallion, wakame | 10

Blistered Shishito Peppers vegan mapo tofu sauce, crispy onion | 12

Crispy Shrimp Tempura yuzu chile sauce | 16

Heritage Pork Gyoza simmering japanese curry, fuji apple, togarashi | 14

Wagyu Dumplings truffle-soy dipping sauce | 18

Lemongrass Chicken Dumplings scallion relish, yuzu ponzu, ginger | 13

Nama "Crunch" Tacos spicy tuna, crispy tortilla, sesame | 16

Grilled Broccoli Goma sesame miso dressing, ginger, yuzu | 14

Avocado Tempura smokey pickled veggies, nanban sauce, wasabi aioli | 13

Kani Croquette fresh MD blue crab, sushi rice, aji aioli, scallion | 15

Hamachi Sashimi aged ponzu, chili crunch, basil, daikon | 22

SUSHI & SASHIMI

1 pc Nigiri / 2 pc Sashimi (+4)

Chef's Selection Omakase, 8 piece Nigiri | 55 | **10 piece Sashimi** | 75

Bluefin Tuna Tasting 1pc Maguro, Chutoro, Otoro Nigiri seasonal toppings and Tuna Maki | 28

Maguro bluefin tuna | 7

Chu-Toro bluefin tuna belly | 9

O-Toro fatty tuna | 12

Hamachi yellowtail | 6

Hamachi Toro yellowtail belly | 8

Sake ora king salmon | 5

Sake Toro ora king salmon belly | 8

Uni (JPN) urchin | 14

Botan Ebi botan shrimp | 6

Ebi cooked shrimp | 5

Ikura salmon roe | 5

Tobiko flying fish roe | 5

Hotate japanese scallop | 6

Madai sea bream | 7

Unagi eel | 5

Hokkigai red surf clam | 5

SIGNATURE MAKI ROLLS "Sushi Chefs Just Wanna Have Fun..."

Almost Paradise spicy tuna, avocado, cucumber, spicy mango sauce, tempura flakes | 20

Candy Cane shrimp tempura, avocado, tuna, yellowtail, apple, jalapeño, tobiko | 23

Debutante eel, cucumber, asparagus, avocado, tempura bits, eel sauce, black tobiko | 18

Orange Crush salmon, cucumber, aji amarillo, jalapeño, ikura, masago arare | 19

Flamingo Royale torched king salmon, shrimp tempura, avocado, asparagus, ponzu, sweet onion dressing | 24

Namaste maryland crab, spicy tuna, cucumber, avocado, crunchy sweet potato | 23

Rainbow Roll maryland crab, tuna, salmon, yellowtail, shrimp, avocado, cucumber | 23

Pink Lady tuna, avocado, salmon, yellowtail, soy paper | 22

Big Kahuna fresh spanish bluefin tuna, avocado, pickeld ginger, wasabi aioli, micro cilantro | 26

Vegetarian Roll avocado, cucumber, asparagus, carrots, shiso, kanpyo, daikon | 14

CLASSIC ROLLS

Classic Tuna, Avocado, Cucumber | 14

Spicy Tuna and Avocado, Tempura Flakes | 14

Yellowtail, Spicy Aioli, Green Onion, Cucumber | 13

Salmon Skin, Cucumber, Tempura, Ikura, Eel Sauce | 12

Florida Roll - Tuna, Fresh Crab, Avocado | 14

Crunchy Shrimp Tempura, Avocado | 16

Spicy Salmon, Shiso, Jalapeño, Cucumber | 12

Salmon and Avocado | 12

Scallop, Spicy Aioli, Tobiko, Tempura, Cucumber | 12

Eel, Cucumber, Tempura | 12

A 5% fair-wage charge has been added to ensure that our staff members are paid in accordance with the Initiative 82 requirements. This charge offsets the increased costs borne by the restaurant and is not part of the tip pool.

*For parties of six or more a gratuity of 20% will be added for your convenience. This gratuity is subject to tax per District of Columbia law.
Due to the complexity of our menu not all ingredients can be listed. Please inform your server of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

COCKTAILS

Smoky Mt Fuji Iwai 45 Whisky, Demerara Syrup, Manzanilla Sherry, Orange bitters | 20

Mojadita Caravelo Pisco, Limes, Mint Syrup | 14

Pears in Zen St. George Spiced Pear Brandy, Canton Ginger Liqueur, Sayuri Nigori Sake | 16

What's In a Name Serrano-infused Espolòn Tequila, Ancho Reyes, Honey, Pineapple, Togarashi Rim | 18

Coconut Kiss White Rum, Coconut Cream, Pineapple, Orange, Cinnamon | 16

Sailor Moon Tozai Blossom of Peace Plum, Pomegranate, Prosecco | 15

Hibiscus Love Milagro Silver, Hibiscus, Cointreau, lime | 16

Sake Blossom Tito's Vodka, Sayuri Nigori Sake, Lychee Puree | 18

Tokyo Mule Iichiko Shochu, Lime juice, Ginger Syrup | 16

ZERO PROOF

Sumo Spritz Sparking Grapefruit Soda, Orgeat, Cinnamon, Orange | 10

Matcha Colada Coconut Cream, Lime, Pineapple, Matcha, Smoked Salt | 10

Shiso Lovely Cucumber, Pineapple, Thai Basil, Lime, Shiso, Soda | 10

BY THE GLASS

RED

Benton-Lane Pinot Noir Willamette Valley OR 2021 | 16

Vina Real Rioja Crianza SP 2018 | 14

Cedre Heritage Malbec Cahors FR 2020 | 15

Justin Cabernet Sauvignon CA 2019 | 18

Punzi Chianti Classico IT 2021 | 14

WHITE

Punzi Friuli Pinot Grigio IT 2021 | 14

Craggy Range Sauvignon Blanc NZ 2021 | 17

Mar De Vinas Albarino SP 2021 | 14

Famille Lauerjat Sancerre FR 2022 | 18

Carl Graff Mosel Riesling GRM 2021 | 14

Harken Chardonnay Napa, CA 2021 | 16

SPARKLING/CHAMPAGNE

Jeio Prosecco IT | 16

Charles de Fere Blanc de Blancs Champagne FR | 18

Pierre Sparr Creamant D'Alsace FR | 18

Taittinger Brut Champagne | 25

ROSE

Vina Otana Garnacha Rioja SP 2022 | 12

Domaine Aureillan Cotes de Provence FR 2022 | 14

SAKE

Hakutsuru Sayuri Nigori | 14

Joto Junmai "The Green One" | 12

SOTO Junmai GF | 14

DRAFT BEER

Modelo Especial | 8

Dogfish Head 60 Minute IPA | 8

Atlas Bullpin Pilsner | 7

Roadsmary's Pumpkin Ale | 8

DC Brau Corruption IPA | 7

BOTTLES & CANS

Sapporo Reserve | 12

Echigo lager | 12

Echigo Premium Red Ale | 12

Asahi Super "DRY" | 9

New at Nama Ko

Winter Restaurant Week Wednesday 1/10-1/28

We got so much love for our winter restaurant week, we are starting a week early! Don't let anyone know...ask your server for details

New to Happy Hour - Wednesdays and Sundays 1/2 off our entire WINE and Sake list

Also check out new items inspired by chef Watson's recent trip to Tokyo, including Curry Egg Salad Sando, Crispy fried Chicken Karaage, and **Sunday Only Happy Hour Ramen**

Weekend Brunch from 11AM-3PM with Bottomless Drinks & Beats from Our DJ

Our menu includes "dimsumish" dishes to start, entrees and our chef's specialty sushi rolls. Our fun, bottomless drinking experience includes Yuzu Mimosas, Lychee Saketinis and Sakura Bellinis.

Our DJ spins from 11am-4pm each weekend.